

(2) coagulating said mixture with a milk coagulating enzyme, to obtain a second mixture comprising cheese curd and whey.

9. (New) The method of Claim 8, further comprising:

(3) separating said cheese curd from said whey.

10. (New) The method of Claim 8, wherein said partial hydrolysate of milk whey protein is prepared by treating milk whey protein with a protein decomposing enzyme.

11. (New) The method of Claim 10, wherein said protein decomposing enzyme is selected from the group consisting of bromelain, neutrase, papain, and trypsin.

12. (New) The method of Claim 10, wherein said protein decomposing enzyme is trypsin.

Al 13. (New) The method of Claim 8, wherein said partial hydrolysate of milk whey protein is mixed with said milk material in an amount of 2 to 20 wt% of said partial hydrolysate of milk whey protein, based on the total weight of said milk material.

14. (New) The method of Claim 8, wherein said partial hydrolysate of milk whey protein is mixed with said milk material in an amount of 5 to 10 wt% of said partial hydrolysate of milk whey protein, based on the total weight of said milk material.

15. (New) The method of Claim 8, wherein said partial hydrolysate of milk whey protein and said milk material are mixed in relative amounts of 2 to 1,600 parts by weight of said milk material and one part by weight of said partial hydrolysate of milk whey protein, based on the solid contents of said milk material and said partial hydrolysate of milk whey protein.

16. (New) The method of Claim 8, wherein said partial hydrolysate of milk whey protein and said milk material are mixed in relative amounts of 4 to 640 parts by weight of

the said milk material and one part by weight of said partial hydrolysate of milk whey protein, based on the solid contents of said milk material and said partial hydrolysate of milk whey protein.

17. (New) The method of Claim 8, wherein said mixing said partial hydrolysate of milk whey protein with said milk material comprises:

(a) adding said partial hydrolysate of milk whey protein to said milk material, to obtain an initial mixture; and

(b) maintaining said initial mixture at a temperature of 2 to 15°C for 5 to 24 hours.

18. (New) The method of Claim 17, wherein said initial mixture is maintained at a temperature of 2 to 15°C for 12 to 16 hours.

19. (New) The method of Claim 8, wherein said mixing said partial hydrolysate of milk whey protein with said milk material is carried out by:

(a) adding said partial hydrolysate of milk whey protein to said milk material, to obtain an initial mixture;

(b) maintaining said initial mixture at a temperature of 2 to 15°C for 5 to 24 hours, to obtain an incubated mixture; and

(c) treating said incubated mixture with transglutaminase.

20. (New) The method of Claim 19, wherein said initial mixture is maintained at a temperature of 2 to 15°C for 12 to 16 hours

21. (New) The method of Claim 8, wherein said milk material is selected from the group consisting of whole milk, semi-skim milk, and skim milk.

22. (New) A method for producing cheese, comprising:

(1) mixing a partial hydrolysate of milk whey protein with a milk material, to obtain a first mixture;

(2) treating said first mixture with transglutaminase, to obtain a second mixture; and

(3) coagulating said second mixture with a milk coagulating enzyme, to obtain a mixture comprising cheese curd and whey.

23. (New) The method of Claim 22, further comprising:

(4) separating said cheese curd from said whey.

24. (New) The method of Claim 22, wherein said partial hydrolysate of milk whey protein is prepared by treating milk whey protein with a protein decomposing enzyme.

25. (New) The method of Claim 24, wherein said protein decomposing enzyme is selected from the group consisting of bromelain, neutrase, papain, and trypsin.

Al 26. (New) The method of Claim 24, wherein said protein decomposing enzyme is trypsin.

27. (New) The method of Claim 22, wherein said partial hydrolysate of milk whey protein is mixed with said milk material in an amount of 2 to 20 wt% of said partial hydrolysate of milk whey protein, based on the total weight of said milk material.

28. (New) The method of Claim 22, wherein said partial hydrolysate of milk whey protein is mixed with said milk material in an amount of 5 to 10 wt% of said partial hydrolysate of milk whey protein, based on the total weight of said milk material.

29. (New) The method of Claim 22, wherein said partial hydrolysate of milk whey protein and said milk material are mixed in relative amounts of 2 to 1,600 parts by weight of said milk material and one part by weight of said partial hydrolysate of milk whey protein,

based on the solid contents of said milk material and said partial hydrolysate of milk whey protein.

30. (New) The method of Claim 22, wherein said partial hydrolysate of milk whey protein and said milk material are mixed in relative amounts of 2 to 1,600 parts by weight of said milk material and one part by weight of said partial hydrolysate of milk whey protein, based on the solid contents of said milk material and said partial hydrolysate of milk whey protein.

31. (New) The method of Claim 22, wherein said partial hydrolysate of milk whey protein and said milk material are mixed in relative amounts of 4 to 640 parts by weight of the said milk material and one part by weight of said partial hydrolysate of milk whey protein, based on the solid contents of said milk material and said partial hydrolysate of milk whey protein.

32. (New) The method of Claim 22, wherein said mixing said partial hydrolysate of milk whey protein with said milk material is carried out by:

(a) adding said partial hydrolysate of milk whey protein to said milk material, to obtain an initial mixture; and

(b) maintaining said mixture at a temperature of 2 to 15°C for 5 to 24 hours.

33. (New) The method of Claim 32, wherein said initial mixture is maintained at a temperature of 2 to 15°C for 12 to 16 hours.

34. (New) The method of Claim 22, wherein said milk material is selected from the group consisting of whole milk, semi-skim milk, and skim milk.

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